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★ PORT
★ MUSCATEL

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THE GLOM DISTRIBUTING CO. WASHINGTON, D. C.

Sunshine bowl

Have you ever tried adding a fruity accent to your tossed green salad?

In this "Sunshine Salad Bowl," we cut head lettuce into bite-sized pieces and combined it with crisp sliced celery and chunks of canned cling peaches.

For the dressing, blend mayonnaise and lemon juice, and thin the mixture with a few table spoons peach syrup. Toss lightly and serve immediately.

Sunshine Salad Bowl

1 cup canned cling peach slices
2 cups chopped lettuce
1½ cups sliced celery
Few grains salt
3 tablespoons mayonnaise
1 tablespoon lemon juice
3 tablespoons peach syrup
Salad greens for garnish

Drain and dice peaches. Combine with lettuce, celery and salt. Blend mayonnaise, lemon juice and peach syrup. Pour over salad and toss lightly. Place in garnished salad bowl. Serves 4 to 5.

North Ave. Market

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It costs you less to shop at North Ave. Market because there is "less waste per pound"! Start saving now!

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North Maryland-Charles-Twentieth
Open Daily till 6; Wednesday till 9 p.m.
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IN BUSINESS FOR 37 YEARS
1233 W. Mosher St. Cor. Calhoun St.
OFFERING THE BEST QUALITY

FRUIT

Best Cooking Apples	3 lbs. 25c
California Pears	6 for 25c
California Oranges	3 lbs. 29c
Sweet Yellow Peaches	3 lbs. 29c
Large Choice Plums	6 for 25c
Large Juicy Oranges	1 doz. 35c
Small Florida Oranges	1 doz. 25c
Large Choice Lemons	1 doz. 25c
Large Sweet Cantaloupe	25c
Large Watermelons	49c

VEGETABLES

Good Green Cabbage	4c per lb.
Best Green String Beans	15c per lb.
Small Green Squash	3 lbs. 25c
Large Cucumbers	10c ea.
Large Green Peppers	3 for 10c
Best Gr. Lima Beans	2 lbs. 25-30c pk.
Best Calif. Celery	15c per bunch
Large Firm Lettuce	25c
Med. Size Tomatoes	3 lbs. 29c
Tender Sugar Corn	½ doz. 35c
Fresh Egg Plants	15c, 20c, 25c
A-1 Sweet Potatoes	3 lbs. 29c
A-1 White Potatoes	3c per lb.
Best Large Yellow Onions	5c per lb.
All Kinds of Greens	20c ½ pk.

SEA FOOD

Fresh Steak	75c per lb.
Fresh Hard Heads	79c per lb.
Fresh Porgies	79c per lb.
Fresh Crab Meat	79c per lb.
Best Clow Meat	79c per lb.

POULTRY

Best Yel. Fry Chickens	49c per lb.
Tender Stewing Chickens	43c per lb.
Best Select Hen Turkeys	59c per lb.

PARTY FARE—Attractive, tasty sandwiches are proper fare for any type of party, in any season of the year.

For entertaining during any season, turn to sandwiches

For teas, gala and charming, festive flowers and gay China are the setting for a variety of light and tempting foods.

The dainty sandwich or the dramatic sandwich loaf is the piece de resistance. Cakes and ices are the dessert enticers.

Bridal showers, debut teas, off-to-school parties, are on the calendars now. Later it will be the fall affairs, the club gatherings, the afternoons of bridge—but for all of them it's the sandwich, in its various forms and shapes, that is the favorite on the menu. Clever hostesses seek new fare to please the young set and tempt the older generation.

Delicate sandwiches for out of finger eating may be made with a variety of breads, plus spreads that give taste and texture contrast. The open-faced sandwich, the rolled, the ribbon, and the miniature loaf types, all are popular ones for the tea table. They are made with tart, bland and sweet spreads and fillings, many of which add color and interest to the tea table.

Olives, berries, nuts, cheeses, meats, fish, jams, and colored fruits are tasty and popular fillings. The creative ingenuity of the hostess will suggest dozens of ways in which to use available spreads and fillings.

Tea Table

Equally as familiar on the tea table as the dainty sandwich is the sandwich loaf. As a ribbon loaf, chilled and refreshing, it reaches the tea table ready for guests to slice to suit their appetites. Glamorous with its enrobing of cool - looking white cream cheese, the dramatic touch is added with the garnish of green watercress and circles of ruby-red radishes.

For the something different when a chill breeze makes hot food acceptable, a hot chicken salad loaf is the answer. In addition to its eye and taste appeal, it has a high bonus rating in that it can be made beforehand, kept under refrigeration, and after guests arrive—enclosed in the whipped egg whites and quickly browned in the oven. As the meringue takes on its golden hue, the salad heats through, and the loaf is table ready.

Tea time sandwiches, cakes and cookies from the baker, flowers and candles, the household's loveliest China and silver, and napery — and it's a gay and gala party.

Avocado - Pineapple Tea Sandwiches

1 medium avocado, mashed
¼ cup drained, crushed pineapple
2 teaspoons lemon juice
2 tablespoons mayonnaise or salad dressing
8 slices whole wheat bread
16 tiny pieces of green pepper.

Combine mashed avocado, pineapple, lemon juice and mayonnaise. Cut each slice of bread into 4 (1½") circles with a cookie cutter. Spread each circle with 1 teaspoon avocado mixture. Garnish if desired.

Yield: 32 Avocado - Pineapple Tea Sandwiches.

Cherry - Cheese Rolls

1 (3 ounce) package cream cheese
2 tablespoons chopped Maraschino cherries
2 tablespoons soft butter or margarine
20 Maraschino cherries
2 lengthwise thin slices enriched bread (cut from unsliced sandwich loaf)

Combine cream cheese and chopped cherries. Spread each slice of bread with butter, then with cheese - cherry mixture. Cut each slice in equal halves crosswise. Place a row of five cherries across width of each half slice of bread, pressing to end.

Roll each half slice of bread as for jelly roll, starting at cherry end, being careful to keep first turn firm and cherries in place. Wrap each roll in waxed paper, twisting ends of paper. Place on a flat surface so that roll rests on last turn of bread; chill. To serve: unwrap and cut each roll into 6 slices.

Yield: 24 Cherry-Cheese Rolls.

Ribbon Sandwiches

1 (3 ounce) can deviled ham
1 (3 ounce) package cream cheese
6 slices enriched bread
3 slices whole wheat bread
3 tablespoons soft butter or margarine

Combine deviled ham and cream cheese. Spread bread with butter. Cover 3 slices enriched bread with ham mixture and a slice of whole wheat bread. Spread whole wheat bread with ham mixture and top with a second slice of enriched bread. Cut crusts off and wrap in waxed paper; chill.

To serve: unwrap and cut sandwich into 3 sections.

Yield: 15 Cream Cheese - Deviled Ham Ribbon Sandwiches.

Flower Pot Sandwiches

36 (1") cubes enriched bread
1 (3 ounce) package cream cheese
1 tablespoon milk
3 dozen whole strawberries

Pull part of the center out of each bread cube with a pair of tweezers. Combine cream cheese and milk. Spread cream cheese over the sides and top rim of each cube. Make crosswise cuts in the pointed top of each strawberry and spread them open like flowers, leaving the hull on.

Place a strawberry flower in the center of each cube.

Yield: 36 Flower Pot Sandwiches.

Olive Butter - Cream Cheese Rools

1 (3 ounce) package cream cheese
— cup preapred olive butter
2 tablespoons soft butter or margarine
20 medium stuffed olives
1 lengthwise slice whole wheat bread (cut from unsliced sandwich loaf)
1 lengthwise slice enriched bread (cut from unsliced sandwich loaf)

Combine cream cheese and olive butter. Spread each slice of bread with butter, then with cream cheese - olive mixture. Cut each slice in half. Place a row of five olives across width of each half slice of bread, pressing olives firmly together and to end.

Roll each half slice of bread as for jelly roll, starting at olive end, being careful to keep first turn firm and olives in place.

Wrap each roll in waxed paper, twisting ends of paper. Place on a flat surface so that roll rests on last turn of bread; chill. To serve: unwrap and cut each roll into 6 slices.

Yields: 24 Olive Butter-Cream Cheese Rolls.

Open Face Sandwiches

Cut sliced bread into attractive shapes with a cookie cutter. Spread with your favorite sandwich fillings and garnish as desired.

To Store Sandwiches

Line large tray with waxed paper. Place sandwiches on tray and cover them with waxed paper, tucking the edges under the tray. Chill sandwiches several hours before cutting and serving.

Hot dogs with baked limas

Hot dogs and beans never fail to please. They're good in the winter, they're perfect fare for picnics and outdoor parties in the summer.

We like them especially well with a baked lima bean casserole for potluck parties on Sunday nights. You may slice the franks and bake them with the lima bean casserole, if you like. But our favorite way is New England style baked limas served alongside hot dogs, we've discovered, till the skins are almost popping. Have ready plenty of mustard and hot dog buns.

For the limas, boil 2 cups California large dry limas in water, then soak 1 hour only. Simmer with ¼ pound diced salt pork about 45 minutes. Put in casserole to bake with 1/3 cup brown sugar, ¼ cup molasses, 1 tablespoon dry mustard and 1 small chopped onion. Bake about 1½ to 2 hours.

Tomato salad

If you think those beautiful ripe tomatoes look too pretty to slice, why not leave them whole and stuff with a hearty filling of ripe olives, cream cheese and tuna.

Dark wedges of shiny ripe olives make an attractive color contrast to the red tomatoes. These "Filled Tomato Salads" are delicious and satisfying enough for a warm-day meal.

Filled Tomato Salads

1 cup ripe olives
6 medium - sized tomatoes
Celery salt
1 3-ounce) package cream cheese
3 tablespoons chopped sour pickle
2 tablespoons mayonnaise
1 tablespoon lemon juice
½ cup flaked tuna
Salt, Pepper, Paprika
Greens for garnish

Cut olives into large pieces. Hollow out tomatoes slightly. Sprinkle tomato shells with celery salt and drain cut side down. Chill. Blend together cheese, pickle, olives, mayonnaise, lemon juice and tuna.

Season to taste with salt and pepper. Fill tomatoes with cheese - tuna mixture and sprinkle with paprika. Serve on garnished salad plates.

Serves 6.

Using left-over meats

There are many interesting ways to use left - over bits of meats according to the Marie Gifford test kitchen of Armour and Company. A little ingenuity can turn a left-over into a taste treat. Two examples of this are the following recipes for Ham A La King and Bologna Salad Bowl.

Ham A La King

2 cups cubed left-over ham
¼ cup butter or margerine
¼ chopped green pepper
¼ cup flour
2 cups milk
1 tsp. Worcestershire sauce
¼ tsp. salt ard ¼ tsp. pepper

Melt butter, stir in flour. Add milk and cook over low heat until thickened, stirring constantly. Add green pepper, seasonings, and ham. Continue cooking until ham is heated. Serve on hot biscuits, toast or noodle

Bologna Salad Bowl

Fill salad bowl with mixed greens broken in bite size pieces, romaine, leaf lettuce, endive, watercress, spinach or head lettuce. Add sliced celery, cubed cucumber, chopped green onions and radishes. Cut Bologna slices into strips and place on top of salad bowl. Toss with French dressing and garnish with tomato wedges. Left - over Salami, Cervelat, Ham or any luncheon meats may be used in this salad.

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2100 W. NORTH AVE.
FRIED SHRIMP
FRIED OYSTERS
IMPERIAL CRABS
FULL LINE OF SALADS AND SEA FOODS
Steamed & Fried Crabs
CARRY OUT AND DELIVERY SERVICE
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MEMO from Katie
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All Next Week

MONDAY CALIFORNIA CHEESE CAKE	Reg. 75c 63c
TUESDAY DANISH RING	Reg. 43c 36c
WEDNESDAY ROMAN APPLE CAKE	Reg. 43c 36c
THURSDAY LAYER CAKE	Reg. 95c 79c
FRIDAY POUND CAKE 54c lb.	Reg. 65c lb.
SATURDAY COUNTRY LOAF	Reg. 20c 16c

Baby SILBER'S Foods

Acme Super Markets

$111,000 BASEBALL SWEEPSTAKES
Another Contest Starts Today!

Come in check Wednesday's Ball Scores and get your FREE CARD for next week. Check your Sweepstakes tickets carefully, you may be a winner. All scores posted in every Acme each week.

★ NOTHING TO BUY!
Tickets are FREE, just ask for them!
★ NO PREDICTIONS NECESSARY!
Cards are pre-printed. Just compare your scores (printed in red) with Wednesday's scores!

10 1953 4-DOOR MERCURY CARS

THE 6th BIG WEEK
GET YOUR FREE TICKET
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100 PHILCO REFRIGERATORS OR FREEZERS

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It's Simple, It's Easy. It's Absolutely Free
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Sale of Ideal Fancy Peas

BLUE LABEL	RED LABEL	GREEN LABEL
2 16-oz cans 33c	2 16-oz cans 35c	2 16-oz cans 47c

Best Quality Alaskan PINK SALMON	16-oz can 47c
Ideal Creamy PEANUT BUTTER	2 12-oz jars 65c
Ideal Brand CUT RED BEETS	4 16-oz cans 49c
6 Delicious Fruit Flavors - - Ideal Gelatine Desserts	4 pkgs 25c
Gold Seal Corn Flakes	2 12-oz pkgs 37c
GOLD SEAL WHEAT PUFFS	2 pkgs 17c
GOLD SEAL RICE PUFFS	2 pkgs 23c

HORMEL SPAM 12-oz can	45c
Dinty Moore Beef Stew 24-oz can	49c
Spaghetti and Meat Balls 2 12-oz can	39c
Hormel Chili Con Carne 16-oz can	29c
Hormel Chopped Ham 12-oz can	55c
MARY KITCHEN Roast Beef Hash 15-oz can	39c
BOSCUL COFFEE Reg. or Drip 1 lb can	93c
Boscul Orange-Pekoe TEA BAGS 16 pkg	19c
48 pkg	49c
100 pkg	95c
Boscul Peanut Butter 1-oz Revered tumbler	37c
Save 3c or 4c - - Get Enriched Supreme Bread large wrapped loaf	15c

Fresh Daily - - IT'S DATED - - Why Pay More?
LOUELLA BUTTER BREAD loaf 25c
Only Louella Butter is used for shortening, with plenty of milk and honey. White or whole wheat. Dated fresh daily.

Virginia Lee DO'NUTS	Plain: 24c	Sugared: 25c
Fresh Orange Iced Layer Cakes		ea 69c
Golden Cocoanut Bar Cakes		ea 39c

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Wouldn't this taste Good and Cool?

Sunny golden pineapple gives it refreshing flavor. Graham crackers add just the right touch of crispness. Whipped Pet Evaporated Milk makes it creamy-rich, snowflake-light.

Eat it... and forget how warm a summer day can be!

Make it . . . and see how much less it costs to make delicious frozen desserts with Pet Evaporated Milk. Chilled, Pet Milk whips to fluffy smoothness. Whipped, Pet Milk makes the kind of rich-yet-light desserts that taste especially good on a summer day . . . and it costs only about one-third as much as whipping cream.

Tear out the recipe now . . . and if you don't have Pet Milk on hand, add it to your very next shopping list. You'll be mighty glad you did!

No Cooking at all!
Mary Lee Taylor's HUSBAND-TESTED FROZEN PINEAPPLE DESSERT

1. Put ¾ cup Pet Evaporated Milk in ice cube tray of refrigerator. Chill until ice crystals begin to form around edges.
2. Mix until smooth: ¾ cup powdered sugar, 3 tables. butter, 2 tables. lemon juice, few grains salt.
3. Break 6 graham crackers into 1-inch pieces.
4. Put ice-cold milk into cold 1-qt. bowl. Whip with cold rotary beater by hand, or with electric beater at high speed, until fluffy. Beat in powdered sugar mixture, ¼ at a time.
5. Stir in 1 cup (9-oz. can) crushed pineapple. (Do not drain pineapple.)
6. Fold in cracker pieces and put into ice cube tray of refrigerator holding 1 quart.
7. Sprinkle ¾ cup graham cracker crumbs over top. Freeze without stirring, in automatic refrigerator at coldest temperature, until firm. Keep frozen.
8. When ready to serve cut into pie-shaped wedges.

WANT MORE IDEAS FOR GOOD SUMMER MEALS? SEND THIS COUPON NOW!

Pet Milk Company
1463-H Arcade Bldg.
St. Louis 1, Mo.
Please send me Mary Lee Taylor's new cookbook, "Simple Steps to Good Cooking."
Name
Address
City
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These recipes—and many more — with meal plans, handy lists about cooking!

Enjoy These Three Shows Every Week . . . on Television, TED MACK AND HIS ORIGINAL AMATEUR HOUR, Every Saturday . . . and on Radio, TRUTH OR CONSEQUENCES featuring RALPH EDWARDS, Every Wednesday Night; MARY LEE TAYLOR, Radio's Favorite Food Expert, Every Saturday Morning.

MORTON IODIZED SALT
Protects Salt Against Dampness
Any melon worth its salt—is worth MORTON'S iodized or plain
—WHEN IT RAINS IT POURS

DRINK Coca-Cola

Alice Coachman
Olympic high-jump champion, pauses to refresh with ice-cold Coca-Cola.

It looks like fun to the galleries . . . but being an Olympic champion means days and weeks and years of hard work. A champion knows that a big secret of success is the secret of relaxing from time to time . . . taking the pressure off.

The same secret applies to your job, whatever you may do. You work better when you pause occasionally to relax and refresh. That's why you'll find people everywhere enjoying frosty bottles of delicious Coca-Cola . . . on the job, or in their homes. Visit a friendly red cooler where you work —get Coke by the case or carton for your home.

Follow the Champions. Have a Coke . . . and Work Refreshed.

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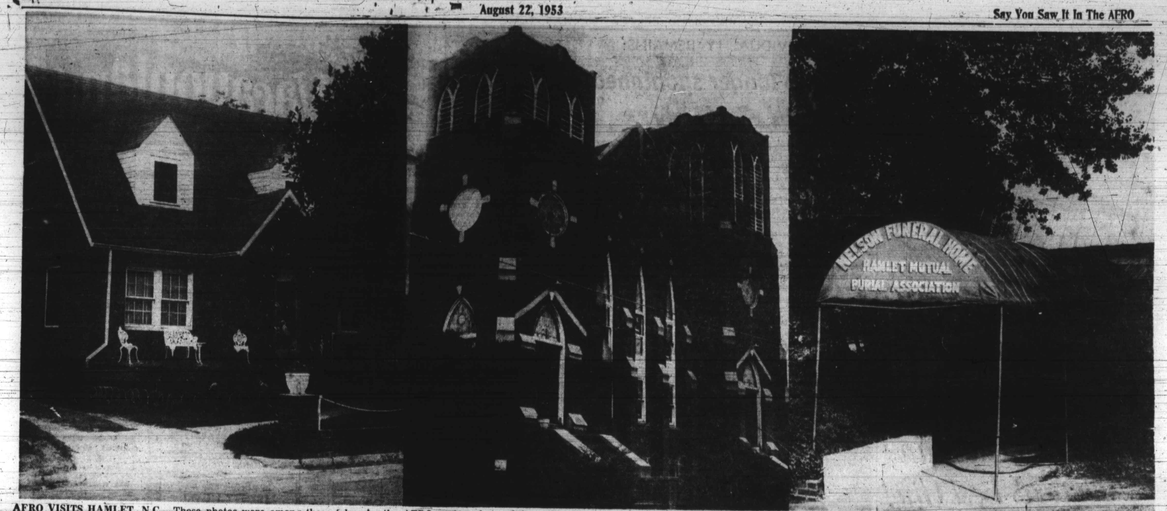


AFRO VISITS HAMLET, N.C.—These photos were among those taken by the AFRO roving photographer when he toured Hamlet recently. At left, the home of Mr. and Mrs. Maceo McEachern. He is a funeral director, she, a teacher. Center, First Baptist church which will soon call a new pastor. Right, the Nelson Funeral home, headquarters for the Hamlet Mutual Burial association. (See otherpictures in magazine section.)

WOMAN CRITICALLY INJURED:

Lad decapitated in head-on crash

RALEIGH, N.C.—A 19-year-old youth was decapitated and a 30-year-old matron critically injured in a two-car head-on collision Thursday on the Louisburg highway, near St. Matthews church, six miles north of here.

Dead as the result of the crash is Johnny A. Young of Route 2, Wendell, and Mrs. Mildred Woodlief of Louisburg, Rt. 2, a passenger in the other car, is in Rex hospital with both legs broken and other injuries.

He Saw Car Coming

According to investigating officers, a car reportedly operated by Otis Perry, 23, also of Wendell, Rt. 2, skidded along the wrong side of the highway for 105 feet before it crashed head on into another operated by Al H. Woodlief, also of Rt. 2, Louisburg.

Mr. Woodlief was quoted as saying that he saw the skidding car approaching on the wrong side of the highway (Route 59, N.C.) and drove his automobile entirely off the pavement.

At the time of the impact, Patrolman Roy Duncan said, Mr. Woodlief's car was nine feet off the hard surface.

Perry Under $5,000 Bond

Young Perry was released under $5,000 bond for a hearing on a charge of manslaughter.

Eyewitnesses to the accident, which took place at the top of a steep hill, were Mr. and Mrs. Joel Faulkner of Route 1, Louisburg. Mr. Faulkner told officers that the Perry car passed him at approximately "about 70 miles an hour" just before the crash.

The dead youth was sitting in the middle of the front seat of the Perry car, according to Patrolman Duncan, while the driver received cuts of the leg.

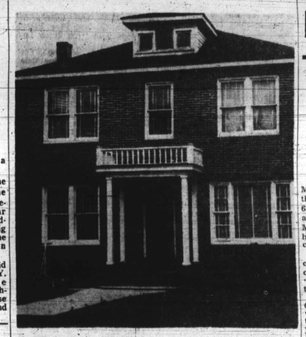
Young Perry, along with Walter Rogers, the other passenger in his car, who also received leg cuts, were treated at Saint Agnes hospital here and released.

Daughter, 10, Hurt, Too

Sent to the hospital along with her mother was Carolyn Woodlief, 10, who suffered a possible skull fracture and facial cuts, while her brother, Lynn, 5, came through the accident without a scratch.

Young Perry denied that he was driving the car at the time of the crash and contended, despite the skid marks of his car on the highway, that Mr. Woodlief was driving on the wrong side of the road just before the collision, Patrolman Duncan said.

Mr. R. Bennett, corner, said he would confer with William Y. Bennett, city solicitor, before rendering any decision on whether to call an inquest. The case may go directly to the grand jury.



HOME IN HAMLET—This attractive brick residence is the home of Mr. and Mrs. Walter Jones. They both teach in Hamlet.

J. Benjamin Harrens note 25th wedding anniversary

ROCKY MOUNT, N.C. — Mr. and Mrs. J. Benjamin Harren of 240 Pennsylvania ave., here, observed their 25th wedding anniversary on Aug. 9.

The Harrens have operated a confectionery and grill at two places since here for several years. Mrs. Harren (the former Annie M. Harrison of nearby Tarboro) has taught in the Edgecombe county schools for more than a score of years. She is the daughter of John L. Harrison.

Harren, a native of Mooresville, in the Piedmont section, grew up in Western North Carolina around Brevard, Hendersonville and Saluda, where his father, the late Prof. Benjamin Harren taught school for 30 years.

Planning Body

He once served on a national planning committee of NAACP, and initiated the move which placed North Carolina's first member on the national NAACP board. He secured the only reported $100 donation for NAACP to come from an individual in Eastern Carolina.

Harren has recently been commissioned public relations and publicity chairman of the North Carolina Association of Elks, which position he also fills for the state NAACP. It was he who led the move which brought the largest NAACP meeting ever to come to the state—the Regional meeting in Raleigh a few years ago.

This year, largely through his promoting, Rocky Mount is becoming the first town in the state to entertain the North Carolina NAACP conference a second time, when it meets here in October.

Harren has been local correspondent for the CAROLINIAN and AFRO-AMERICAN newspapers and a contributor to other publications. One of his news items of years back appears in "We Charge Genocide," the controversial book on alleged systematic extermination of the colored races.

Rev. Thomas Gives Claflin U. address

ORANGEBURG, S.C. — Dr. James S. Thomas, Class of '30, delivered the eighth summer school commencement which graduates of Claflin University, on Tuesday, in the T. Willard Lewis memorial chapel.

A native of South Carolina, the Rev. Mr. Thomas has held many important posts in both religious and educational fields. He recently became associate director for the section of secondary and higher education of the General Board of Education of the Methodist church.

Dr. Thomas, who comes from a ministerial family, the son of the late Rev. James S. Thomas was recently awarded the degree of doctor of philosophy by Cornell University.

Nurses attend annual meeting

FLORENCE, S.C. — Over 100 delegates attended the annual meeting of the Association of the Licensed Practical Nurses Association of South Carolina.

Registration of delegates was conducted by Mrs. Cora Food of Mrs. Willie M. Wheeler, both of Spartanburg, and Mrs. H. P. Belton of Camden, S.C.

Those participating in the morning session were:

Mesdames Pretlo Lancaster, Charleston; H. P. Belton, Camden; Pearl Frealin, Orangeburg; Rachel Doby, Lillian Crawford, Columbia.

Afternoon Session

Participating in the afternoon session were:

Mesdames Malinda Harroll, Florence; Gertrude Labitate Charleston; Helen T. Bass, Columbia; Lura Ervin, Spartanburg; Cloyd Piola Brockington.

Misses Ora L. Williams, Myrtle George, Jacqueline Miller and the Revs. I. W. Janerette and A. Curry.

Among the officers of the group are:

Mrs. Lillian Smith, vice-president; Mrs. H. P. Belton, recording secretary; Mrs. Singleton, marshall; Mrs. Lillian Crawford, advisor.

Victim dies; clears wife, 60, in shooting

AIKEN, S.C.— Mossey Tyler, 67, died last week at the Aiken County hospital from gunshot wounds inflicted by his wife, Mrs. Geraldine Tyler, 60, at their home near home.

Mossey told Sheriff W. Price Fallaw not to bring any charges against his wife, for there was no argument between them. As she was moving the gun it "just went off."

AIKEN GIRL INJURED WHEN STRUCK BY CAR

AIKEN, S.C. — Queen Esther Hay 15, injured Saturday by a passing motorist while crossing the highway near the Aiken city limits, was carried to Aiken County Hospital and released after emergency treatment.

Snake bite didn't stop this convict

RALEIGH, N.C.—A two-week-old snake bite failed to stop William P. Miller, 31, of Charlotte, from fleeing the Montgomery county prison last week.

Police were still searching for Miller who took his cane and left the prison behind. Officials stated that Miller had been bitten by a snake two weeks prior to his escape.

No one thought he could walk very much, much less run. But Miller, serving five to eight years for larceny and hit and run driving, seemed to outguess them so far.

Fred Riddle, 18, of Hudson, Ohio, serving 12 months for stealing a car, escaped from a Gates county road gang recently, but was recaptured three miles away, about four hours later. A guard had fired at him and missed when he fled.

The night cook of Durham county prison, Jim Pollock, 24, an honor-grader, is not working there anymore. Last Wednesday, Pollock, a former Durham resident, failed to appear. He previously was sentenced to 20 to 24 months for forcible trespass.

Ike's gift ham marks high point in Johnston County swine program

SMITHFIELD, N.C. — Six years of constant effort and planning were climaxed recently when a champion ham and a dozen eggs were presented to the President and First Lady by tower by citizens of Smithfield.

The ham came from the farm of Leonard Wiggs of Route Two, Kenly, and the eggs from chickens owned by Mrs. Annie Sanders of Route One, Garner.

The 13-pound sugar cured and hickory smoked ham was auctioned during the annual Smithfield Ham and Egg Show for a total of $715, or $55 a pound. The eggs were auctioned for $33 a dozen.

Marked High Point

The presentation of these items to the President marked a high point in a campaign started in 1944 by L. R. Johnson, county agent of the North Carolina Agricultural Extension Service, State College, to improve the quality of swine produced by colored farmers in Johnston County.

Through the program, colored families produced $750,150 worth of hogs in 1952 as compared to $70,370 in 1945. The cash money received for hogs sold in 1952 was $372,000 as compared to $39,520 received in 1945.

In 1944 Mr. Johnson became disturbed over the plight of colored farmers in the area who were not only producing an inferior grade of swine, but were also losing two-thirds of their cured meat through over-salting, improper curing and other improper curing methods.

Opened Campaign

He opened his campaign for better swine with a series of informal lectures, personal visitations, letters, bulletins, circulars, news stories and method demonstrations.

In 1948, to draw more attention to his program, the Ham Egg Show was born. It attracted 70 farmers who displayed 127 hams.

The next year eggs were also placed on display and 109 farmers entered 150 hams. The next year, 146 hams were exhibited and 30 were sold for $609.31, averaging $1.01 per pound.

In the 1951 show, 49 hams were sold for $1,163.66, averaging $1.10½ per pound. The 26-pound grand champion of the Rev. J. T. Hocutt, was sold for $130.

National Record Set

The national record for the price paid per pound for ham was shattered at the 1952 show when the Rev. Mr. Hocutt sold an 11 and a half pound ham for $60 per pound.

From the small start in 1948, the show has grown to such an extent that this year, eight district shows were held to select entries for the Smithfield exhibit. At these shows, 260 choice hams were selected from 749 finalists.

Not only has swine production increased in Johnston County, but permanent pasture acreage has also been increased from 172 acres in 1945 to 1,710 in 1952, to meet feed requirements.

The average corn yield on colored farms has increased during the same period from 22 bushels per acre to 50 bushels. Today 95 per cent of the meat slaughtered for home use is being saved, as compared to 65 per cent being lost in 1945 due to improper methods of curing.

More and better hogs are being produced in the county as more farmers accept the modern methods which have paid such rich dividends.

Monroe pastor elected president of ministers

PRINCESS ANNE, Md. (ANP) — The Rev. Kelly O. P. Goodwin, pastor of Mount Zion, contraeto Mrs. W. E. Smith, counsel; Mrs. M. A. Horne, finance; S. D. Harvey, souvenir and publicity.

Mrs. E. H. Goodwin, transportation; Mrs. Nannie Woodruff, first aid; Mrs. Vera Humphrey, information; Mrs. Helen Falls, registration and program.

Beautician Convention

Several members of the local beauticians organizations attended sessions of the national beauticians convention which convened at Los Angeles, Calif., Aug. 9-13.

Convention sessions were held at Berg's Park Manor and Hotel Wilshire. Persons who attended from the Twin-City were:

Mrs. Ethel P. Foster, Mrs. Vivian Massey, Mrs. Josie P. Carter, Mrs. Catherine Pyatte, Mrs. Bertha Grier, Mrs. Leona Pack and Mrs. Bessie Hutchin son.

Mrs. Carter was the only official delegate from the local organization. She replaced Mrs. Roxanna W. Fritz, local organizational president, who was unable to go because of serious illness.

United War Mothers

The United War Mothers held a business meeting at the home of Mrs. Adzelle Belcher, 802 Graham ave. The following officers for the coming term were elected:

Mrs. Lenoir Williams, president; Mrs. Lola Tanner, vice-president, and Mrs. Viola Cuttler, reporter.

A youth program was presented at the First Baptist church last week. The topic for discussion was "The Heart of the Christian Home."

J. W. Greenwood represented businessmen; Napoleon Ross, the ex-soldier; Mrs. Emma Gerald, the young married women, and Jo Ann Greer, the college student.

Two Boy Scouts, Albert Coleman Jr., and George E. Hill, gave reports on their activities at the national Boy Scout jamboree which was held in California.

Accident victim succumbs at 75

GOLDSBORO, N.C. — Willie Miller, 75 of West Pine st., died in a Goldsboro hospital last week from injuries received when his car was struck and demolished by a Goldsboro fire truck at a street intersection recently.

Mr. Miller suffered lacerations of the head when he allegedly drove his automobile through a stop sign into the path of the fire truck at the corner of George and Pine sts.

Driver Wesley Howell said the fire truck approached the intersection with five red lights burning and its sirens blowing.

He said the stop light at the intersection was green at the time the truck reached it and plowed into the side of Miller's car.

Police searching for 4 fugitives

RALEIGH, N.C. — A search was launched last week for four fugitive prisoners who recently escaped from confinement. Two were patients in the Raleigh State hospital.

Sidney Jackson, 41, of St. Pauls, sentenced to two years in 1952, for assault, escaped in Cumberland county.

Bobby Cook, 22, of Greensboro, who received from three to five years in 1952 on charges of larceny and receiving walked away from a Central prison warehouse.

The two other fugitives escaped from the Dix Hill mental hospital. They are Arthur Hold, 33 of Raleigh, and Jesse Truette of Providence, R. I.

Truette was sentenced in 1951, to 10-30 years on a conviction of highway robbery. Hold, last September, received 18 months for larceny and assault.

Harold Pittman services held

GOLDSBORO, N.C. — Harold Pittman, 36, Goldsboro native, died at his home in Newport News, Va., Aug. 9, after a brief illness.

Committal rites were held at Hodges cemetery in this county, with the Rev. M. W. Morgan, pastor of First African Baptist church, officiating.

Surviving Mr. Pittman are his wife, the former Miss M. White, daughter of James White of Goldsboro; one daughter, Carolyn Y; one son, Joseph C.

Five sisters, Mesdames James Lynch, Ocie Whitfield, Chas. Iotte Symington, and Cornelia Hobbs, all of Washington and Mrs. L. L. Crump of Kinston, Ala.; two brothers, Clarence Pittman, Wilmington, and Henry Pittman, New Haven, Conn.

NCC receives $75 for scholarship fund

DURHAM, N.C.—The scholarship fund at North Carolina college last week acknowledged receipt of $75 for a home economics scholarship that has been earmarked for Miss Portia Bush of Hillsboro.

Miss Diana S. Dent, chairman of the college's home economics department, presented the check to NCC President Alfonso Elder in behalf of the fund.

SCS grad wins Meharry grant

ORANGEBURG, S.C. (ANP)—A $4,000 scholarship last week was awarded Miss Elizabeth Backus, Greenwood, S.C., for expenses during four years of study as a medical student at Meharry Medical college.

Miss Backus is a graduate of South Carolina State A. and M. college, with a major in chemistry. She then went on to earn her M.S. from Atlanta university in June 1953.

The fund from which her scholarship came was established by a Business man and his wife in South Carolina. Donors, through South Carolina State, requested that Miss Backus be chosen.

Baptist women end Twin-City confab

Mrs. M. A. Horne re-elected president for fourth term

By NAOMI C. McLEAN
Bruce Building
Sixth and Patterson ave.
Phone 8732

WINSTON - SALEM, N.C. — Many Baptist women arrived in the Twin-City last week for the 68th annual session of the Woman's Baptist Home and Foreign Missionary convention which was held at Mount Zion Baptist church.

Sermons, addresses and discussions of the convention were centered around the theme, "Larger Tasks and Responsibilities."

Mrs. M. A. Horne, a Twin-Citian, is president of the convention, serving her fourth term. A pre-convention program was arranged for opening day. Dr. W. C. Somerville, executive secretary of the Lott Carey Foreign Mission convention, preached.

Welcome By Mayor

The traditional welcome greetings from local citizens was needed by Mayor Marshall Kurfees. Other speakers were:

E. B. Neal, chairman of the Mount Zion deacon board; Mrs. Laura Fox, executive secretary of the Chestnut St. Branch YWCA; the Rev. J. H. Cole, president of the interdenominational Ministers conference; the Rev. H. W. Wiley, Rev. Forsyth Missionary Baptist association, and the Rev. William R. Crawford, alderman.

Chairmen of committees which worked on local plans for the convention were:

Mrs. Rhoda Lowery, purchasing; the Rev. Kelly O. P. Goodwin, pastor of Mount Zion, contracts; Mrs. W. E. Smith, counsel; Mrs. M. A. Horne, finance; S. D. Harvey, souvenir and publicity.

Mrs. E. H. Goodwin, transportation; Mrs. Nannie Woodruff, first aid; Mrs. Vera Humphrey, information; Mrs. Helen Falls, registration and program.

Beautician Convention

Several members of the local beauticians organizations attended sessions of the national beauticians convention which convened at Los Angeles, Calif., Aug. 9-13.

Convention sessions were held at Berg's Park Manor and Hotel Wilshire. Persons who attended from the Twin-City were:

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Parents ask equal schools

File first suit in western N.C.

ASHEVILLE, N.C. — A suit asking that the McDowell County board of education be prohibited from providing better school facilities for white than for colored children, was filed here on Monday.

Fifty parents acting for 53 school children brought the suit, which is the first of its kind filed in the western district of North Carolina.

They ask:

"A permanent injunction forever restraining and enjoining the defendants (the board of